

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A process for producing functional bread crumbs comprising mixing fresh bread crumbs containing water in an amount of ~~15-60~~ 25-50 wt.% with powdery starch and/or powdery protein; and drying the resultant mixture to thereby cause the powdery starch and/or powdery protein to adhere to the bread crumbs, wherein the powdery starch and/or powdery protein in a total amount of 10-60 parts by weight are adhered to 100 parts by weight of the fresh bread crumbs, thereby producing the functional bread crumbs.

Claim 2 (Canceled).

Claim 3 (Previously Presented): A process for producing functional bread crumbs according to claim 1, wherein, in addition to the powdery starch and/or powdery protein, powdery sugar is adhered to the fresh bread crumbs, wherein 20-80 parts by weight of the powdery sugar is mixed with 100 parts by weight of the powdery starch and powdery protein; and

a mixture of the powdery starch, powdery protein and powdery sugar in a total amount of 10-60 parts by weight are adhered to 100 parts by weight of the fresh bread crumbs.

Claims 4-7 (Canceled).

Claim 8 (Previously Presented): A process for producing functional bread crumbs according to claim 1, wherein the average particle size of the fresh bread crumb is 100 μm to 7 mm..

Claim 9 (Previously Presented): A process for producing functional bread crumbs according to claim 1, wherein each average particle size of the powdery starch and the powdery protein is 20-500 μm .

Claim 10 (Previously Presented): A process for producing functional bread crumbs according to claim 3, wherein each average particle size of the powdery starch, the powdery protein and the powdery sugar is 20-500 μm .

Claim 11 (Previously Presented): A process for producing functional bread crumbs according to claim 1 or 3, wherein the drying is carried out so that water content of the functional bread crumbs is 2-20 wt.%.

Claim 12 (Previously Presented): A process for producing functional bread crumbs according to claim 1 or 3, wherein the total amount of the functional mixture of powdery starch and powdery protein, and/or powdery sugar adhered to 100 parts by weight of the dried bread crumbs, in the functional bread crumbs, is 14 to 86 parts by weight per 100 parts by weight of the dried bread crumbs.

Claim 13 (New): A process for producing functional bread crumbs according to Claim 1, wherein the fresh bread crumbs are obtained by pulverizing a bread that has been prepared by baking at low temperature and cooling, without being dried.